



JABOULET HERMITAGE LA CHAPELLE

£194.00

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Paul Jaboulet Aîné Hermitage La Chapelle 2005 is made from 100% hand-picked Syrah grown in the steep, south-facing La Chapelle lieu dit on the famous hill of Hermitage, from low yielding vines ranging from 40 to 95 years old. The primary note on nose is violet, raspberry, dark cherry and blackberry, with some earthy, leather, black pepper and sweet spices. The palate is warm and powerful with ripe tannins and a long, complex finish

"The best bottle I've ever had, the 2005 Hermitage la Chapelle showed much more density and concentration than I recall. Peppery herbs, currants, dried blood and licorice flow beautifully to a medium to full-bodied wine that has lots of tannin, but solid mid-palate depth as well. It has a touch of the savory rusticity found in the 2006, but was still impressive on this occasion. It's worth noting that both the 2004 and 2005 were blended by Caroline Frey." 93/100 Jeb Dunnuck, The Wine Advocate

